

AMENDMENTS TO THE CLAIMS

The following listing of claims will replace all prior revisions and listings of claims in the application:

Claims 1 - 9 (Canceled)

10. (Currently Amended) A ~~The method according to claim 9 wherein said pastry item is for at least partially immersing a pastry item within a vessel containing a fluid therein, comprising the steps of:~~

providing a pastry holder including opposed first and second container members operatively connected to each other and adapted for relative movement between respective open and approximated positions, at least one of said first and second container members including an aperture therein;

manipulating a handle operatively connected to said pastry holder to cause said first and second container members to assume said open position;

positioning a cookie and wherein the step of inserting includes submerging between said first and second container members;

manipulating said handle to cause said first and second container members to assume said approximated position whereby the cookie is substantially contained within said pastry holder; and

inserting said pastry holder within the vessel to at least a portion of partially submerge the cookie in the fluid of the vessel whereby the fluid passes through said aperture to contact the cookie.

Claims 11 -15 (Canceled)

16. (Currently Amended) The method according to claim 9 10 wherein said at least one of said first and second container members includes a plurality of apertures and wherein during the step of inserting the fluid passes through said apertures to contact the ~~pastry item cookie~~.

17. (Currently Amended) A ~~The method according to claim 9 wherein for at least partially immersing a pastry item within a vessel containing a fluid therein, comprising the steps of:~~

providing a pastry holder including opposed first and second container members operatively connected to each other and adapted for relative movement between respective open and approximated positions, at least one of said first and second container members including an aperture therein, at least one of said first and second container members includes a support wall and a transverse wall disposed about the periphery of said support wall and depending therefrom,;

manipulating a handle operatively connected to said pastry holder to cause said first and second container members to assume said open position;

positioning a pastry item between said first and second container members; whereby during the step of manipulating said handle to cause said first and second container members to assume said approximated position, whereby said first and second container members define an internal cavity to substantially enclose the pastry item; and

inserting said pastry holder within the vessel to at least partially submerge the pastry item in the fluid whereby the fluid passes through said aperture to contact the pastry item.

18. (Currently Amended) The method according to claim 17 wherein each said first and second container members includes a support wall and a transverse wall disposed about the periphery of said support wall and depending therefrom, whereby, upon the step of manipulating said handle to cause said first and second container members to assume said approximated position, said first and second container members define ~~an~~ the internal cavity to substantially enclose the pastry item.

19. (Currently Amended) ~~A~~ The method according to claim 9 for at least partially immersing a pastry item within a vessel containing a fluid therein, comprising the steps of:

providing a pastry holder including opposed first and second container members operatively connected to each other and adapted for relative movement between respective open and approximated positions, at least one of said first and second container members including an aperture therein;

manipulating a handle operatively connected to said pastry holder to cause said first and second container members to assume said open position;

positioning a pastry item between said first and second container members;

manipulating said handle to cause said first and second container members to assume said approximated position whereby the pastry item is substantially contained within said pastry holder; and

inserting said pastry holder within the vessel to at least partially submerge the pastry item in the fluid whereby the fluid passes through said aperture to contact the pastry item;
and

wherein the said handle member includes first and second handle elements operatively connected to each other, said first handle element adapted to move relative to said second handle element, wherein during the steps of manipulating, said first handle element is moved relative to said second handle element to cause said first and second container members to move between respective open and approximated positions.

Claims 20 - 22 (Canceled)

23. (New) The method according to claim 16 wherein each said first and second container members include a plurality of apertures and wherein during the step of inserting the fluid passes through said apertures of each of said first and second containers to contact the cookie.

24. (New) The method according to claim 17 wherein said at least one of said first and second container members includes a plurality of apertures and wherein during the step of inserting the fluid passes through said apertures to contact the pastry item.

25. (New) The method according to claim 24 wherein each said first and second container members include a plurality of apertures and wherein during the step of

inserting the fluid passes through said apertures of each of said first and second containers to contact the pastry item.

26. (New) The method according to claim 17 wherein the pastry item is a cookie.

27. (New) The method according to claim 19 wherein the pastry item is a cookie.